

LITTLE CAFÉ CAKES

TO ENJOY WITH NESCAFÉ GOLD

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PHOTOGRAPHY BY SHAUN CATO-SY

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contents

- 04 INTRODUCTION**
- 05 IMPORTANT NOTES**
- 06 CHOCOLATE LAMINGTON BABY CAKES**
- 09 LITTLE CHOCOLATE BLEEDING HEARTS**
- 10 MINI CHOCOLATE FUDGE CAKES**
- 11 LITTLE POLKA DOT CHEESECAKES**
- 12 LITTLE MADEIRA CAKES WITH
RASPBERRY CRUSH SYRUP**
- 15 GRAPE NECTAR BABY CAKES**
- 17 PASSIONFRUIT YOGHURT SYRUP CAKES**
- 18 LITTLE LEMON MERINGUE CAKES**
- 20 TOASTED COCONUT AND BANANA FRIENDS**
- 21 PISTACHIO, DATE AND CHOCOLATE
MERINGUE CAKES**
- 22 CROISSANT, BLUEBERRY AND ALMOND
BABY CAKES**
- 23 LITTLE BRIOCHE, PEAR AND
CHOCOLATE CAKES**
- 24 BAMBINI TIRAMISU**

important notes

- Individual cake tins used are of a $\frac{3}{4}$ (180ml) cup capacity filled to $\frac{3}{4}$.
- Be sure to grease tins well and line with non-stick baking paper if advised to do so. Do not over-fill the tins or they will spill their contents into the oven. This is not a pretty sight.
- All recipes yield baby cakes but substitute tin sizes are given for cooking as large cakes where appropriate. Timing is only given for little cakes, as this is a book about little cakes. Baking times may vary for larger cakes. As a guide allow 45–60 minutes and start testing at intervals from 45 minutes until a skewer inserted comes out clean.
- All cakes were tested in a fan-forced oven. Increase temperature by 10°C if using a conventional oven.
- All measurements for spoons or cups are for level, loosely packed amounts unless otherwise stated.
- All eggs are small unless otherwise stated.
- As these cakes are small they can easily become dry if overcooked. It is advisable to test cakes carefully towards the end of cooking time as even a few minutes for a small cake can cause near ruin.

chocolate lamington baby cakes

Experiment with different shaped lamingtons just for fun.

4 eggs
1 cup caster sugar
125g plain flour, sifted
1 tblsp cocoa powder, sifted
1 tblsp butter, melted

- 1 Preheat oven to 180°C. Grease and flour 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Put eggs and sugar into a bowl and whisk for about 5 minutes until mixture is light and fluffy.
- 3 Very gently fold sifted flour and cocoa through the mixture, quickly followed by the butter.
- 4 Pour into prepared tins and bake for 10 minutes until little cakes spring back when pressed.

makes 12

chocolate coconut coating

150g quality dark chocolate
100g Kremelta/copha
(hardened coconut oil)
100g desiccated coconut
threads

- 1 Melt the chocolate and hardened coconut oil together in a double boiler, or microwave for 2 minutes. Stir until smooth.
- 2 Use a fork or skewer to dip each sponge into liquid chocolate and then roll in coconut. Leave to set on a wire rack.





little chocolate bleeding hearts

Break the hearts of these sweet things and hot liquid chocolate escapes.

250g butter

**250g quality dark chocolate,
broken into pieces**

3/4 cup sugar

1 tsp vanilla extract

7 eggs

pinch salt

7 tblsp plain flour, sifted

1 Preheat oven to 160°C. Grease and flour 12 individual cake or muffin tins.

2 Gently heat butter and chocolate together in a double boiler or microwave until just melted. Remove from the heat and stir until smooth.

3 Mix in sugar, vanilla, eggs and salt until smooth. Quickly and briefly mix in flour until just blended.

4 Divide batter into prepared tins filling to 3/4 full. Bake for 10–15 minutes until edges are set but centres are still very wet and a little sunken.

5 Cool in tins for 5 minutes before carefully removing by running a knife around edge of each cake. Serve immediately so that their hearts bleed when cut.

makes 12

serving suggestions

- Dust with a mixture of quality cocoa powder and icing sugar.
- Perfect served with clotted or whipped cream.

mini chocolate fudge cakes

Goosey, fudgey and completely delicious.

1 cup water
250g butter
250g dark chocolate
2 cups caster sugar
1½ cups self-raising flour
¼ cup cocoa powder
2 eggs, lightly beaten
1 tsp vanilla extract

- 1 Preheat oven to 160°C. Grease, flour and line with non-stick baking paper the base of 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Combine water, butter, chocolate and sugar together in a saucepan. Stir over a low heat until sugar has dissolved. Cool to room temperature.
- 3 Sift together flour and cocoa, and gently stir into chocolate mixture. Lightly whisk in beaten eggs and vanilla.
- 4 Pour into prepared cake tins. Bake for 20–25 minutes or until a skewer inserted comes out clean. Cool before removing from tins.
- 5 Ice with chocolate frosting.

makes 12

chocolate frosting

150g butter
1 cup chopped dark chocolate
or chocolate melts
1 tblsp golden syrup

- 1 Melt butter, chocolate and golden syrup together gently in a double boiler or microwave for 2 minutes. Stir to blend into a smooth paste. Set aside to cool but not set.
- 2 Once cold, whisk together into a fluffy thick frosting and lavish onto cakes.

little polka dot cheesecakes

The polka dot concept is Maida Heatter's; the recipe is an adaptation of hers. She says that nothing gives her such pleasure as this cake — it is a true sensual delight.

200g sweet shortcrust pastry

**100g chopped quality dark
chocolate**

**500g cream cheese at room
temperature**

1 cup caster sugar

1 tsp vanilla extract

2 large eggs

- 1 Preheat oven to 150°C. Grease 12 individual cake rings or one 20cm spring-form cake tin.
- 2 Roll out pastry to 4mm thick and use to line the base of tins. Prick pastry and chill well. Melt chocolate over a gentle heat and set aside to cool a little.
- 3 Cream together cream cheese and sugar until smooth and fluffy. Add vanilla and eggs and beat to combine. Reserve 1/4 of the mixture; add melted chocolate to this and beat to combine then place into a piping bag fitted with a large plain nozzle.
- 4 Pour the bulk of the cheesecake mixture into the prepared tins. Insert piped dots of chocolate deeply and evenly into each cake. These will look like polka dots when the cakes are cut.
- 5 Bake for 25 minutes or until set but not dry.
- 6 Cool in tins before carefully removing.

makes 12

little madeira cakes with raspberry crush syrup

Raspberry crush sits prettily atop baby Madeira cakes either freely and casually draped or held in place by a formal paper collar.

125g butter
1 cup icing sugar
finely grated zest of 1 lemon
2 eggs
3/4 cup cornflour
1 tsp baking powder
1/2 cup milk

- 1 Preheat oven to 160°C. Grease and flour 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Cream together butter, icing sugar, lemon zest and eggs. Stir in sifted dry ingredients and then milk.
- 3 Spoon into prepared tins and bake for 15–20 minutes or until a skewer inserted comes out clean.
- 4 Remove from tins to cool. Secure non-stick paper collars with string and saturate cakes with raspberry crush syrup.

makes 12

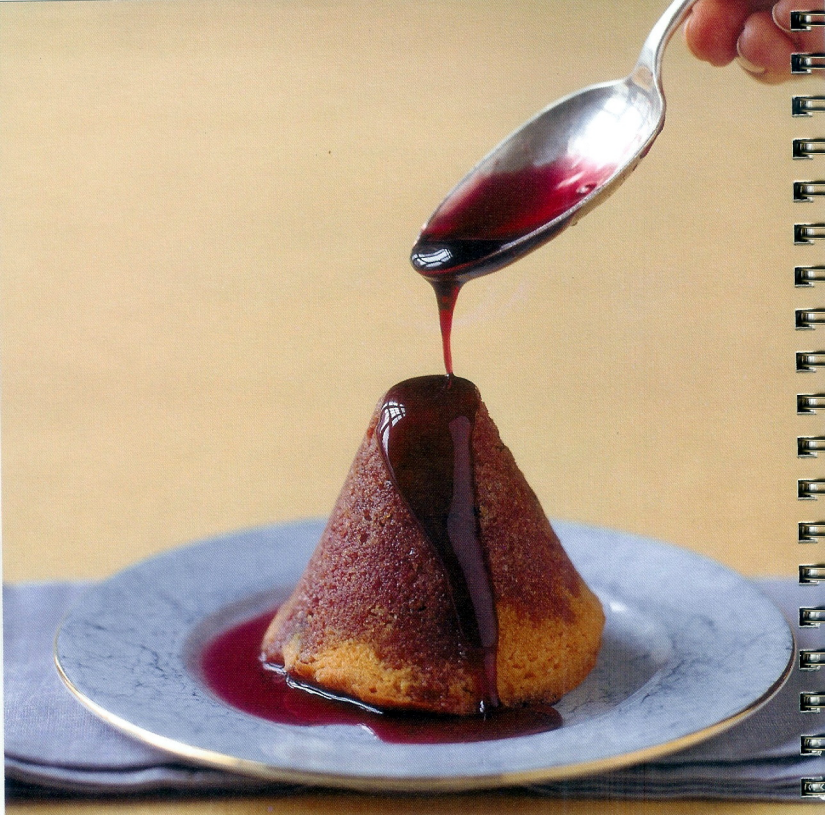
raspberry crush syrup

A berry solid crush cooked into a syrup that can also double as a sauce for ice-cream or a million other creations.

1 1/2 cups sugar
1/4 cup water
juice of 3 lemons
300g raspberries (fresh or frozen)

- 1 Place sugar, water and lemon juice into a saucepan and bring to the boil, stirring until sugar has dissolved. Boil for 2–3 minutes.
- 2 Add raspberries and lightly crush. Boil for another 2–3 minutes. Pour over cakes.





grape nectar baby cakes

Concentrating the sweet stickiness of grape juice forms honey-like nectar, which is simply stunning dribbled over little cakes.

3/4 cup caster sugar
finely grated zest of 2 lemons
125g butter
2 eggs
1/2 cup milk
1 3/4 cups self-raising flour,
sifted
1/2 cup raisins

- 1 Preheat oven to 160°C. Grease and flour 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Cream sugar, zest and butter together. Beat in eggs and then milk. Gently stir in flour and raisins.
- 3 Divide between prepared tins and bake for 15–20 minutes or until a skewer inserted comes out clean. Cool.
- 4 Pour hot syrup over cold cakes to serve.

makes 12

grape nectar syrup

Perhaps this syrup of deep colour and flavour is nectar of the Gods!

1 1/2 cups grape juice
juice of 1 lemon
1 cup sugar

- 1 Combine ingredients in a saucepan. Bring to the boil and then simmer for 10 minutes until thick and syrupy.



passionfruit yoghurt syrup cakes

Refreshingly acidic and yet almost perfumed, passionfruit must be one of the best flavours in the world.

- 1 cup canola oil**
- 1 1/2 cups caster sugar**
- 2 eggs**
- 1 cup passionfruit yoghurt
juice and finely grated zest
of 2 lemons**
- 2 cups self-raising flour,
sifted**

- 1** Preheat oven to 160°C. Grease and flour 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2** Whisk oil and sugar together to combine. Whisk in eggs until mixture is creamy, then stir in yoghurt, lemon juice and zest. Stir in flour until just mixed through. Try not to over-mix at this stage or the batter will become heavy and the resulting cakes will be hard and boring.
- 3** Spoon mixture into prepared tins and bake for 20 minutes or until a skewer inserted comes out clean.
- 4** Remove to a rack to cool and serve drenched in passionfruit syrup.

makes 12

passionfruit syrup

The pulp is the essence of the fruit, but strain out the seeds if you like.

- 1/2 cup lemon juice**
- 1/2 cup water**
- 1 cup sugar**
- 1/2 cup passionfruit pulp**

- 1** Place all ingredients into a saucepan and bring to the boil. Boil gently for 5–10 minutes until syrupy.
- 2** Pour hot syrup over cold cakes to serve.

little lemon meringue cakes

It has to be said that both Katie, our little hand model, and these wee cakes are the cutest of creations.

1 1/2 cups self-raising flour
3/4 cup caster sugar
150g butter, softened
3 eggs, lightly beaten
4 tbslp milk
juice and zest of 2 lemons
lemon curd (below)
meringue (below)

lemon curd

75g butter
1/2 cup sugar
juice and zest of 2 lemons
2 eggs, beaten

meringue

2 egg whites
1/2 cup caster sugar

- 1 Preheat oven to 175°C. Prepare 12 paper cases.
- 2 Place first six ingredients into a bowl and beat until smooth and creamy. Spoon mixture to 3/4 fill cases. Bake for 20 minutes. Remove to a rack to cool. Reduce oven temperature to 120°C.
- 3 Once cold enough to handle, cut out a large cavity from the top of each cupcake and discard, or eat. Fill cavity with lemon curd. Spoon or pipe small mounds of meringue on top of lemon curd. Bake for 10 minutes further to set meringue.
- 1 Place butter, sugar, lemon juice and zest into a double boiler. Stir over heat until sugar has dissolved. Whisk warm mixture into beaten eggs and return to double boiler. Cook over a low heat until mixture thickens to coat the back of a spoon.

- 1 Whisk egg whites until stiff. Add 1 tablespoonful of the sugar and whisk until incorporated. Whisk in remaining sugar until mixture is glossy.

makes 12



toasted coconut and banana friands

Obviously any kind of nut can be used in friands, even coconut. Coconut and bananas caramelise sweetly in the oven to release quite a different tropical flavour.

- 1/2 cup fine desiccated coconut**
- 1/2 cup coconut threads, well packed**
- 175g butter, melted**
- 1 1/2 cups icing sugar**
- 1/2 cup plain flour**
- 6 egg whites**
- 1/2 tsp coconut essence**
- 1-2 bananas, sliced**

- 1** Preheat oven to 190°C. Grease 10 individual cake or muffin tins.
- 2** Place both measures of coconut on an oven tray and toast in oven for 5 minutes, turning once, until golden. Cool.
- 3** Place all ingredients except bananas into a mixing bowl. Stir until just combined.
- 4** Spoon mixture into prepared tins to just over 1/2 full. Top each with a couple of banana slices. Bake for 25 minutes.
- 5** Allow to stand in tins for 5 minutes before turning out onto a cooling rack.

makes 10

variations

- Try topping these friands with different tropical fruit such as mango, papaya or pineapple slices.

pistachio, date and chocolate meringue cakes

This mixture is incredibly stress-free to make and has very elaborate results in both taste and appearance.

3 egg whites
1/4 cup caster sugar
125g pistachio nuts,
roughly chopped
125g dates, roughly chopped
125g quality dark chocolate,
roughly chopped

- 1 Preheat oven to 160°C. Grease and dust with caster sugar 10 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Whisk egg whites until soft peaks hold their shape. Add sugar and beat until incorporated. Fold in pistachios, dates and chocolate.
- 3 Spoon into prepared tins and bake for 30 minutes. Cool for 15 minutes in tins before removing.
- 4 Serve with fresh dates and pistachios.

makes 10

variations

- Use prunes, dried figs or apricots instead of the dates.
- Substitute almonds, walnuts or pecans for the pistachio nuts.
- Swap white chocolate or milk chocolate for the dark chocolate.

croissant, blueberry and almond baby cakes

In the case of croissants the addition of butter is not necessary because croissants are already lusciously brimming with butter.

8 stale croissants

**1 cup blueberries,
fresh or frozen**

1/2 cup ground almonds

3 eggs

pinch salt

1 cup milk

1/2 cup cream

**few drops almond essence
or vanilla extract**

1 cup sugar

1/4 cup flaked almonds

- 1 Preheat oven to 160°C. Grease 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Slice and layer or pack croissants into prepared tins interspersing with blueberries and ground almonds. Press down well.
- 3 Beat eggs, salt, milk, cream, vanilla and sugar together. Pour evenly over cakes, leave to rest for 1/2 hour for bread to completely absorb liquid. Sprinkle with flaked almonds.
- 4 Bake for 30 minutes. Cakes will inflate slightly when cooked, deflating again once cold. Cool a little before removing from tins. Serve warm or cold.

makes 12

little brioche, pear and chocolate cakes

Any kind of bread can be used in any version of bread and butter pudding cakes but I find brioche works incredibly well because it already has a buttery sweetness.

12 slices stale brioche
4 pears, cored and sliced
1 cup quality dark chocolate,
roughly chopped
50g butter, melted
3 eggs
pinch salt
1 cup milk
1/4 cup cream
1/4 cup pear liqueur
or brandy
1/2 cup brown sugar,
tightly packed

- 1 Preheat oven to 160°C. Grease 12 individual cake or muffin tins or one 20cm spring-form cake tin.
- 2 Layer or pack brioche in prepared tins interspersing with pear slices and chocolate. Drizzle with melted butter.
- 3 Beat eggs, salt, milk, cream, liqueur and sugar together. Pour evenly over cakes, leave to rest for 1/2 hour for brioche to completely absorb liquid.
- 4 Bake for 30 minutes. Cakes will inflate slightly when cooked, deflating again once cold. Cool a little before removing from tins. Serve warm or cold.

makes 12

bambini tiramisu

Literally translated to mean 'pick-me-up', these little babies will certainly do the trick.

**200g trifle sponge (available
from supermarkets)**
3 egg yolks
1/4 cup sugar
1 vanilla pod
300g mascarpone
1/4 cup strong espresso coffee
**1/4 cup coffee-flavoured
liqueur**
10 crushed Amaretti biscuits
100g dark chocolate, grated

- 1 Line 10 individual cake tins or cups with plastic wrap for ease of removal. Slice sponge into thin layers and cut out circles to fit cake moulds (a pastry cutter works well).
- 2 Split the vanilla pod and remove the seeds. Beat egg yolks, sugar and vanilla seeds together in a bowl over simmering water until thick and pale. Remove from heat and beat until cool. Beat in mascarpone.
- 3 Layer sponge drizzled with coffee and liqueur into moulds alternately with mascarpone mix. Chill well.
- 4 Remove carefully and serve topped with a sprinkling of crushed Amaretti biscuits and grated chocolate.

makes 10



There is something very appealing about a small, individual cake. Enticing and charming, the versatility of the little cake means it can double as the perfect dessert. It's not surprising that smart little cakes are featuring on café menus all around the world.

And it's not surprising that Julie Le Clerc, author of *Simple Café Food* and *More Simple Café Food*, is the creative genius behind these very original recipes with seriously good flavours.

Brilliantly photographed by Shaun Cato-Symonds, one of New Zealand's leading food and beverage photographers.

A TENDERLY FORMED SMALL CREATION — ALL TO ONESELF



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GOLD

